Little Singapore Kitchen

MENU

10% Discount for Takeaway
(Not including Lunch Specials)

* Fully Licensed, No BYO
* 15% Surcharge on Public Holiday
* No Alterations to Menu Items,
  Please Inform Staff For
  Any Food Allergy
* No Outside Foods, Drinks & Desserts
  (Celebratory Cake is Allowed For
  Table of 8 or More People).
* GF: Gluten Free
  GFR: Gluten Free on Request
  No Vegan Options
* Seafood Labels:
  Local Prawns, Fish Fillets - Australian
  King Prawns, Scallops - Imported
  Soft Shell Crabs - Importedl
* Please Pay At The Front Counter

NON ALCOHOL

Soft Drinks / Waters / Juices

Dry Ginger Ale /
Tonic Water $6 / bottle
Coke / Coke Zero
Sprite
Fanta
Pasito $6 / bottle
Creaming Soda
Ginger Beer
Sars $6 / bottle
Orange / Apple
Pineapple Juice $6 / glass
Sparkling Water $6 / bottle
Lemon Lime Bitters $7 / glass

MOCKTAILS $13

Cocolada:
Pineapple Juice, Coconut Cream

Sweet Sunrise:
Orange Juice, passion fruit, Grenadine

Lychee Delight:
Lychee, mint, lemon lime bitter

Strawberry Daiquiri:
virgin strawberry daiquiri, strawberries.

Blue Berry Mojito
Blueberries, lime juice, soda water, mint.

Frozen Virgin Margarita
Lemon juice, simple syrup, pinepple juice.

COCKTAILS

Mojito ***$16***
White rum, lime juice, mint, simple syrup, topped with soda water

Sex On The Beach ***$16***
Vodka, cranberry juice, orange juice, peach schnapps

Litchini ***$18***
Vodka, lychee liqueur, lime juice, soda, lychee

Fruit Tingle ***$18***
Vodka, blue curacao, lemonade & grenadine

Midori Splice ***$18***
Midori, malibu, pineapple juice, blended with ice, topped with cream

Cosmopolitan ***$18***
Vodka, Cointreau, Lime Juice, Cranberry Juice

Blue Hawaiian ***$18***
Malibu, blue curacao, lemon juice & pineapple juice

Paradise ***$18***
Malibu, blue curacao, pineapple juice, grenadine

Choc Mint Slice ***$18***
Crepe de menthe, bailey's, milk, cream, choc topping

Pink Lady ***$18***
Bailey's, strawberry liqueur, strawberries.

Red Angel ***$18***
Vodka, chambord, frozen strawberris, lime juice, blended with ice.

Tobleron ***$20***
Frangelico, kahlua, balieys, milk, cream and honey.

WHITE WINES

Sparkling & Rose

		BTL	GLS
Yellowglen Yellow Piccolo	200ml		10
De Bortoli			
King Valley Prosecco	200ml		12
Seaview Brut Sparkling		28	NIL
Oyster Bay Sparkling Cuvee Brut		42	NIL

Sauvignon Blanc

	BTL	GLS
Linderman's Bin 95	25	7
Silver Moki - Marlborough	28	7
Squealing Pig - New Zealand	36	9
Catalina Sounds- New Zealand	40	10

Citrus aromatics with tropical fruits & subtle complexity, the palate is powerful & long.

Moscato

Banrock Station	28	8
Brown Brothers	35	9

Pinot Gris / Grigio

Tread Softly Pinot Grigio	30	8

Riesling

Wolf Blass Eaglehawk	27	7

Chardonnay

Lindeman's Bin 65	25	7
Oyster Bay	38	9
Devil's Corner - Tasmania	45	11

RED WINES

Pinot Noir

Ninth Island - Tasmania	39	10
Devil's Corner – Tasmania	45	11

Cherry flavours with a generous savoury palate.

Merlot

Wolf Blass Eagle Hawk	25	7
Taylors Estate - Clare Valley	36	

Shiraz

Wyndham Estate Bin 555	29	7
Taylors Estate - Clare Valley	36	9
Saltram Pepperjack - Barossa	40	NIL

Rich and supple dark fruit flavours & seamless oak integration.

Red Blend

Wolf Blass Eaglehawk Shiraz Merlot Cab	25	7

Cabernet Sauvignon

Wolf Blass Eaglehawk	27	7
Taylors Estate - Clare Valley	36	NIL

BEERS & CIDERS

Beers

James Boag's Premium	8
Crown Lager	9
Pure Blonde Low Carb	8
Great Northern Original	8
Great Northern Crisp	8
Great Northern Zero	8
VB	8
4X Gold	8
Tooheys Old	9
Tooheys New	8
Hahn Light	
Corona (Mexico)	9
Singha Lager (Thai)	9
Asahi Super Dry (Japan)	9

Ciders

Somersby Apple Cider	8
Somersby Pear Cider	8

SPIRITS WITH MIX

VODKA

Smirnoff $9 Absolut $10 Belvedere $11

RUM

Bundaberg Original $10 Malibu $9

Captian Morgans $9 Bacardi $9

WHISKY

Jim Beam Bourbon $9 Jack Daniels $9

Southern Comfort $9

Jameson Irish $10 Wild Turkey $10

Chivas Regal Scotch $11

Johnnie Walker Scotch Red $9 / Black $10

LIQUEURS

Kahlua $9 Baileys $9 Frangelico $9

Midori $9 Cointreau $10

GIN

Bombay Sapphire $10 Gordon's Dry $9

TEQUILA & OUZO

el Jimador $10 Ouzo $10

BRANDY

St Agnes V.S $9 Hennessy Vs $11

Pre Mixed

Jim Bean Cola $11

Bundy Rum Cola $13

Canadian Club & Dry $13

Entrée

Duck Pan Cakes (4) 15
Roasted duck meat wrapped with cucumber.

Steamed / Fried Pork Dim Sim (2) 9

Pork Buns (2) 9
BBQ pork, cucumber, mixed leaves & sauce

Seafood Net Rolls (4) 9
Thai style super crunchy crab & prawn rice net rolls.

Pork / Vegetarian Spring Rolls (4) 9

Golden Fried Egg Tofu (8, V, GF) 12


Duck Pan Cakes

Satay chicken skewers


Steamed Dim Sims


Pork Buns


Net Rolls


Fried Egg Tofu

Curry

***Kari Ayam Chicken** (Hot)* **28**
An authentic Malaysian curry, slow cooked with potatoes, fragrant with lemon grass, red onion, turmeric, cumin.

***Creamy Yellow Curry** (GFR, Mild)*
Veges, curry leaves, milk, coconut milk

***Thai Red Curry** (GFR, Medium)*

***Thai Green Curry** (GFR, HOT)*
Chilli, kaffir lime leaves, mushroom & veges.

Vegetables 23 / Chicken 28 / Prawns 34


Red Curry


Kari Ayam Chicken


Yellow Curry


Green Curry

Sizzling

***Garlic King Prawns** (GFR)* **33**

***Garlic Chicken** (GFR)* **28**

***Mongolian Lamb** (Medium)* **31**

Silky Tofu On Egg (GFR) **26**
With pork mince, onion & capsicum


Garlic Prawns






Tofu On Egg

Mains

Black Pepper Local Prawns 34
(Mild) Wok tossed with mild chilli, curry leaves, onion, black pepper & shallots.

Sea Food Supreme *(GFR)* 34
Hervey Bay scallops, local red emperor fillet, King prawns, veges, garlic, ginger, oyster sauce.

Honey Scallops 34.

Scallops With Ginger & Shallots 34
Stir fry with Mixed veges

Salt & Pepper Soft Shell Crab 34
Dry stir fried with pepper & five spice salt.

Thai Chilli Jam Soft Shell Crab 34
(HOT) Crispy soft shell crab, kaffir lime leaves, coconut milk, vegies.

Emperor King Prawns 33
Deep fried prawns, coated with dry chilli & lemongrass flake in a sticky sweet & tangy sauce.

Honey King Prawns 33

Satay King Prawns 33

Roasted Pork Belly & Dry Fried Green Beans 33
With pork mince, chilli, preserved veges, ginger.

Duck with Shiitake Mushroom 33
(Boneless) Steamed with garlic & oyster sauce, served on a bed of steamed wombok.

Duck with Plum Sauce *(Boneless)* 33
Deep fry crispy duck, topped with plum sauce.

Satay Lamb *(Mild)* 30

Rainbow Beef 30
Crispy beef, veges, sweet tangy sauce

Beef Black Bean 29

Crispy Pork in Plum Sauce 28


Seafood Supreme


Black Pepper prawns


Scallop Ginger Shallots


Chilli Jam Crab


Emperor Prawns


Salt & Pepper Crab


Honey King Prawns


Duck Mushroom


Pork Belly & Beans


Duck Plum


Rainbow Beef


Satay Lamb


Pork Plum


Beef Black Bean

Mains

Sweet & Sour Pork 27

Chicken Omelet 28
Wok seared omelet, gravy on the side.

Honey Chicken 27

Chicken Cashews *(GFR)* 27

Dry Fried Green Beans 24
Pork mince, chilli, preserved veges, ginger & shallots

Salt & Pepper Tofu *(V, GFR)* 25
Wok tossed with salt, pepper, chilli, cooking wine.

Veges & Shiitake Mushroom *(V, GFR)* 23


Sweet & Sour Pork


Omelet


Honey Chicken


Chicken Cashews


Dry Fried Beans


Salt & Pepper Tofu

Rice & Noodles

Chao Kui Tiao *(Mild / Medium, GFR)* 28
Flat rice noodles (Ho Fen) with small prawns, chicken, BBQ pork, egg, veges & sambal belacan.

Singapore Noodles *(GFR)* 28
Thin rice noodles, chicken, BBQ pork, small prawns, egg, veges in curry sauce.

Pad Thai *(Mild)* 28
Glass noodles, chicken, small prawns, BBQ pork, egg, veges, tamarind pulp, turmeric, galangal, lemongrass, palm sugar, chopped nuts.

Laksa *(GF, HOT)*
Spicy curry laksa soup with rice noodles, veges, beansprouts, topped with belacan & fried shallots.

Veges 24 / Chicken 28 / King Prawns 34

Pineapple Fried Rice *(GF)* 28
With chicken, egg, veges & turmeric.

Special Fried Rice *(GFR)* 28
Chicken, beef, BBQ pork, small prawns, egg, veges.

Fried Rice (GFR) L: 18 / Sm: 15
With BBQ pork, egg and shallots

Boiled Rice (GF) L: 10 / Sm: 7


Chao Kui Tiao


Singapore Noodles


Pad Thai


Pineapple Fried Rice


Laksa


Special Fried Rice

LUNCH SPECIALS (For Dine In & Takeaway)

* All Meals Served with 2 Cocktail Spring Rolls
* NOT Available on: Public Holidays, Mother's Day, Father's Day & Valentine's Day.

Lunch Specials - Noddles & Rice

Laksa (GF, Medium)

Spicy curry laksa soup with thin rice noodles, beans prouts & veges, served with belacan & fried shallots

Vegetables: 21 / Chicken 23 / Prawns: 29



Laksa

Chicken Chao Mein 22

Stir fry chicken, egg and vegetables, served on a bed of pan fried egg noodles.



Chicken Chao Mein

Pad Thai 22

Stir Fried flat glass noodles, small prawns, chicken, egg, BBQ pork, veges, tamarind pulp, served with chopped cashew nuts.



Pad Thai

Singapore Noodles (GFR) 22

Stir fry thin rice noodles with egg, chicken, BBQ pork, small prawns and vegetables with curry flavour.



Singapore Noodles

Chao Kui Tiao (Mild / Medium, GFR) 22

Stir fry flat rice noodles (Ho Fen) with small prawns, BBQ pork, beans sprouts, veges & sambal belacan.



Chao Kui Tiao

Special Fried Rice (GFR) 22

Stir fry rice with combination of chicken, beef, BBQ pork, small prawns, egg & veges.



Pineapple Fried Rice

Pineapple Fried (GFR) 22

Chicken, egg, veges & pineapple with turmeric. ipsum

Lunch Specials

Served with
Boiled Rice or Fried Rice

Satay King Prawns	(Mild)	27
Garlic King Prawns	(GFR)	27
Chilli King Prawns	(GFR)	27
BBQ Pork Plum Sauce		24
Sweet & Sour Pork		21
Chilli Plum Pork	(Mild)	21
Honey Chicken		21
Sweet Chilli Chicken		21
Garlic Chicken	(GFR)	21
Curry Chicken	(GF)	21
Chicken Vegetables	(GFR)	21
Chicken Cashews	(GFR)	21
Mongolian Beef	(Medium)	22
Beef Black Bean		22
Chilli Beef (GFR)		22
Veges & Cashew	(GFR, V)	19
Salt & Pepper Tofu	(GFR, V)	21











Desserts

Deep Fried Ice-Cream Ball 11
Topping: Chocolate / Strawberry / Caramel

Vanilla Ice-Cream (Choice of topping) 7